

**In the Claims:**

Please amend claims 1, 2, 4, 7, 12, and 14 presently of record as shown below. The claims are shown together with other original, cancelled and withdrawn claims, if any.

1. (currently amended) In the production of a liquid food product from protein containing solid food, a method of inactivating an enzyme[[s]] which may produce off-flavor volatiles, comprising steps of:  
maintaining a liquid and the protein containing solid food in a grinder under a pressure higher than ambient pressure;  
disintegrating in the grinder the protein containing solid food in the [[a]] liquid under the a pressure higher than ambient pressure to produce slurry, and  
concomitantly heating, under the pressure, the solid food in the liquid and the resulting slurry above a predetermined temperature to inactivate the enzyme.
2. (currently amended) The method according to claim 1, comprising a further step of raising the temperature of the solid food in the liquid and the slurry above 100°C while disintegrating under the pressure.
3. (original) The method according to claim 2, wherein the step of raising the temperature comprises a further step of injecting steam into the slurry while disintegrating.
4. (currently amended) In the production of a liquid food product from protein containing solid food, a method of inactivating an enzyme[[s]] which may produce off-flavor volatiles, comprising steps of:  
maintaining a liquid and the protein containing solid food in a grinder under a pressure higher than ambient pressure;  
disintegrating the solid food in the [[a]] liquid under the a pressure higher than ambient pressure under oxygen-free environment, and

concomitantly heating, under the pressure, the solid food in the liquid and resulting slurry above a predetermined temperature to inactivate the enzyme.

5. (original) The method according to claim 4, comprising a further step of raising the temperature of the slurry above 100°C while disintegrating.
6. (original) The method according to claim 5, wherein the step of raising the temperature comprises a further step of injecting steam into the slurry while disintegrating.
7. (currently amended) A process of continuously producing a liquid food product from protein containing solid food, the liquid food product having substantially no off-flavor volatiles, comprising steps of:

maintaining water and the protein containing solid food in a grinder under a pressure higher than ambient pressure;  
disintegrating the solid food in water under the a pressure higher than ambient pressure to produce a slurry and simultaneously heating, under the pressure, the solid food in water and the slurry to a cooking temperature;  
holding the slurry for further cooking under a pressure for a preset duration of time at a preset temperature;  
vacuum deodorizing the cooked slurry, and  
extracting the liquid food product from the deodorized slurry.
8. (original) The method according to claim 7, further comprising a step of: raising the temperature of the solid food above 100°C while disintegrating.
9. (original) The process of continuously producing a liquid food product, according to claim 8, wherein the step of cooking the food slurry comprises a further step of:

injecting steam under pressure into the food slurry; and

maintaining the steam/slurry mixture at a preset temperature for a preset duration of time.

10. (original) The method according to claim 9, wherein the step of extracting is performed with a centrifugal extractor.
11. (original) The process of continuously producing a liquid food product, according to claim 10, wherein the step of disintegrating and heating is carried out in oxygen-free environment.
12. (currently amended) A process of continuously producing a liquid food product from protein containing solid food, the liquid food product having substantially no off-flavor volatiles, comprising steps of:  
maintaining water and the protein containing solid food in a grinder under a pressure higher than ambient pressure;  
disintegrating the solid food in water under the a pressure higher than ambient pressure to produce a slurry and simultaneously heating, under the pressure, the solid food in water and the slurry to cooking temperature of about 100°C;  
holding the slurry for further cooking under a pressure for a preset duration of time at a preset temperature;  
extracting the liquid food product from the cooked slurry; and  
vacuum deodorizing the liquid food product.
13. (original) The method according to claim 12, further comprising a step of: raising the temperature of the solid food above 100°C while disintegrating.
14. (currently amended) The process of continuously producing a liquid food product, according to claim 13, wherein the step of cooking the food slurry comprises [[a]] further [[step]] steps of:  
injecting steam under pressure into the food slurry, and  
maintaining the steam/slurry mixture at a preset temperature for a preset duration of time.

15. (original) The process of continuously producing a liquid food product, according to claim 14, wherein the step of disintegrating and heating is carried out in oxygen-free environment.

16. (withdrawn) A system for continuously producing a liquid food product from protein containing solid food while inactivating enzymes which may produce off-flavor volatiles in a liquid food product, comprising:

- a mechanical centrifugal grinder for grinding the solid food in a liquid under a pressure higher than ambient pressure to produce a food slurry;
- a steam supply for supplying steam to the mechanical grinder to raise the temperature of the solid food to a preset temperature;
- a holding tube for holding the food slurry under pressure at a preset temperature for a preset duration of time to cook the food slurry;
- a vacuum deodorizer for removing the off-flavor volatile from the cooked slurry, and
- an extractor for separating the liquid food product and solid residue from the cooked slurry.

17. (withdrawn) The system for continuously producing a liquid food product according to claim 16, wherein the extractor is of a centrifugal type.

18. (withdrawn) The system for continuously producing a liquid food product according to claim 17, further comprising:

- a plurality of positive displacement pumps to ensure transfer of preset amount of food slurry and cooked slurry and to maintain pressure differences among the grinder, holding tube, vacuum deodorizer and the extractor.